

STEP 4

Rinsing

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Defrosted fish samples should be rinsed to remove grime and mucous membranes. Rinsing requires scrupulous attention, since scales and fin membranes may easily break after long-term storage in the freezer. Usually, the body surface is gently rubbed with fingertips to remove extraneous material. If necessary, a soft-bristled paintbrush can be used. Some fishes have a mucous membrane on their body surface. This membrane becomes cloudy if formalin is applied directly

(without rinsing well) for fin spreading. Furthermore, if the fishes are not rinsed enough, their body coloration cannot be recorded well. Therefore, mucous membranes should be completely removed. However, it is slightly difficult to ensure this, since the mucous membrane is colorless and transparent.

Assigning tags

→ Step 5



An imperfect catfish specimen, with mucous membrane not removed completely (KAUM-I. 3508, 451.8 mm standard length). The membrane is removed only around the nape, and the original body color can be observed.



A good catfish specimen, with mucous membrane removed well (KAUM-I. 4806, 72.9 mm standard length).